Hello Kitty

Gifts From My Kitchen

Great recipes!

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Gifts From My Kitchen

IMAGE CREDITS

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Carrot cake in a

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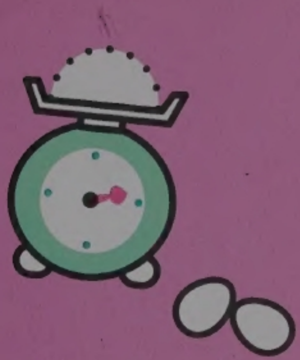

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Tips and Tricks

GIFTS FROM THE KITCHEN

In the past, homemade gifts from the kitchen were always on the menu. This was because people often had the ingredients in the garden and it was common to make things yourself. Sadly, things have changed these days: too little time, too little leisure, too few ideas – these are the reasons given for quickly buying a present from the shops for a specific occasion even if it means the gift is often less personal. But the pleasure of receiving is all the greater if someone puts on their apron and surprises a loved one with a homemade gift from their own kitchen.

Presents can range from sweet gifts such as chocolates and biscuits for those with a sweet tooth to fruity jellies and sophisticated jams to aromatic oils and tasty pesto. To ensure that your culinary gifts are successful, particularly preserves and pickles, you must bear a few important points in mind. We have put together a few useful tips for you to help you prepare your edible presents.

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TIPS FOR PRESERVING AND BOTTLING

To ensure that preserves and pickles keep for as long as possible, it is important to choose the ingredients carefully. A high level of hygiene is also essential in the kitchen. Particular attention should be paid to cleaning the jars before use, and cleanliness is imperative when preparing and sealing the jars.

ONLY USE THE BEST QUALITY INGREDIENTS

The quality of the fruit or vegetables used is crucial to ensure jams, stewed fruit and jellies are successful. Therefore, always buy fresh produce without blemishes, and that do not have rotten or mouldy areas. Wash fruit thoroughly before use and, if necessary, separate damaged fruit. The most delicious spreads are those that are made of ripe, freshly harvested fruits.

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SUITABLE CONTAINERS

When preserving, you should use special preserving jars or simple screwtop jars. Only use jars that are not damaged in any way. The size of the jars is determined primarily by your requirements. In principle, it is better to use smaller jars as the contents can be used up quickly once opened.

CLEANLINESS IS OF PRIMARY IMPORTANCE

Jars and bottles must be thoroughly cleaned before they are filled. If preserved fruit is boiling hot when it is put in the jars, it is sufficient to wash the jars before use in hot water with a commercial detergent. Then rinse again with hot, clean water and, with the opening facing downwards, allow them to drip onto a clean tea-towel. If you wash the jars in the dishwasher, you should rinse them again after the wash cycle with clean water as detergent residues can impair the gelling process. If the preserved fruit is not boiling hot when the jars are filled, the jars should be sterilised to be sure of being germ-free.

The simplest method of sterilising is to put the jars with their lids into a pre-heated oven at 180°C (Gas Mark 4) for 15 minutes. All germs are killed off by the heat. You can also put the jars and lids in a large saucepan of water, bring it to the boil and boil the jars for approx. 5 minutes. Then leave them in the hot water until you need them.

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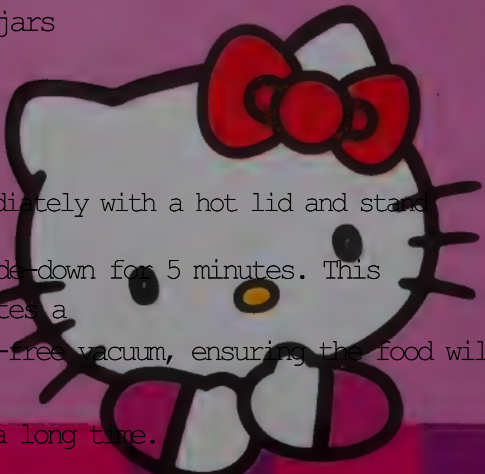
Another easy method is to fill the jars about half full with hot water and heat them at 600 watts in the microwave oven until the water boils for a short time. A hot tip: old carafes that are difficult to clean can be tackled by filling with hot water, dissolving some baking powder in the water and allowing to stand for a few hours. Then rinse out thoroughly with clean water and allow to dry standing upside-down.

FILLING THE JARS

Before filling the containers with cooked food, you should first test to see if the fruit mixture is sufficiently firm. To do this, put 1-2 teaspoons of jam or jelly on a cold plate ("set test"). If the liquid does not run and a fine skin forms, the necessary setting level has been achieved.

When filling the jars, cleanliness is essential. The glass rim must be wiped clean once the jar is full as residues provide a perfect breeding ground for germs. Then seal the jars immediately with a hot lid and stand them upside-down for 5 minutes. This creates a germ-free vacuum, ensuring the food will keep for a long time.



Food packed in oil or vinegar must always be well covered with oil or liquid – and then it will keep for ever. Food packed in oil keeps for quite a long time even after it has been opened, if you remove individual portions from the jar using a clean spoon and cover the remaining food again with some oil.

If you would like to bottle stewed fruit or uncooked fruit, this works best using a special preserving pan that works with pressure. The food is placed in the preserving jar, with a new, moist rubber rung on the lid and this is fixed with a clasp. Then the food is bottled in the pan according to the instructions. Alternatively, this can also be carried out in the dripping pan in the oven. Line the dripping pan with a tea-towel, stand the jars on it and fill the dripping pan with water.

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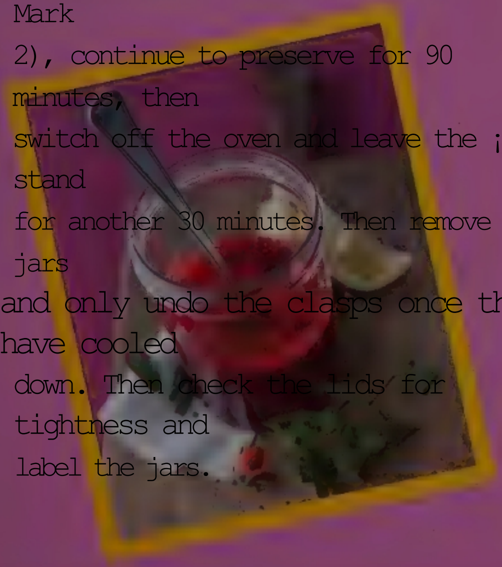
Heat the oven to a temperature of 175 °C (Gas Mark 4, upper and lower heat) and place the jars in the oven and keep the temperature constant until air bubbles form in the jar. If preserving fruit, switch off the oven and leave the jars to stand for 30 minutes. Then remove them. For other types of food, reduce the temperature to 150 °C (Gas Mark 2), continue to preserve for 90 minutes, then switch off the oven and leave the jars to stand for another 30 minutes. Then remove the jars and only undo the clasps once they have cooled down. Then check the lids for tightness and label the jars.



STORING JARS CORRECTLY

Keep your jars in a cool, dry place that is not too light. Check the jars from time to time for mould growth and check regularly that the jars are still sealed. Gases from mould and decay result in the lid being pushed upwards and the jar no longer being sealed. In principle, the bottled food can be kept for several months if the jar is not opened. Remember, however, it will lose its flavour the longer it is stored. After opening, the jar must be stored in the fridge.

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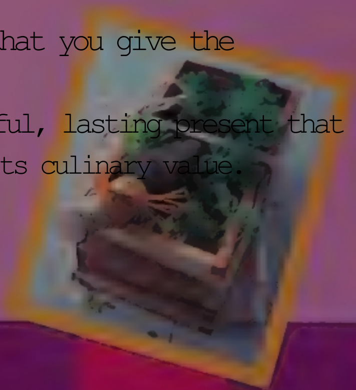
THE FINISHING TOUCH: PRETTY PACKAGING

Give your presents a final flourish with special packaging! Homemade and personally written labels give your culinary treasures a very special look. When you next visit the flea market, keep your eyes open for bottles for oil and other liquids. Beautiful antique bottles set off your gifts perfectly. Of course, there are lots of new and modern bottle shapes which are also ideal. Use whatever pleases you and the recipient of your gift. In the case of biscuits and cakes, you can choose from biscuit tins, self-decorated or painted wooden boxes, pretty bags or attractive storage containers. This will ensure that you give the lucky recipient a wonderful, lasting present that is much more than its culinary value.



Basic macaroon recipe

Ingredients
(makes approx. 25)

For the meringue mixture
- 90 g ground almonds
- 150 g icing sugar
- 2 egg whites (72 g precisely weighed)
- 1 pinch of salt
- 20 g caster sugar
- food colouring

1 Grind the ground almonds again with the icing sugar. Put the egg whites in a mixing bowl with the salt and beat using a hand whisk until the mixture looks whitish. Slowly add the caster sugar. Whisk until the sugar crystals have dissolved and the mixture is very stiff. Whisk as much food colouring into it until the desired colour is achieved. Finally, fold in the almond and icing sugar mixture in three stages with a wooden spoon. The meringue mixture will now have a thick frothy, sticky consistency.

2 Line two baking sheets with baking paper (greaseproof paper). Fill a piping bag (with a smooth nozzle) with the macaroon mixture and pipe approx. 25 dots approx. 2 cm in diameter on each baking sheet. Allow the macaroons to dry for 10–25 minutes. Ideally, the surface will become quite smooth during this time and the air bubbles will escape.

3 In the meantime pre-heat the oven to 150 °C (Gas Mark 2). Bake each batch for approx. 12 minutes on the lowest shelf. Then remove and let the macaroons cool. After 2 minutes, turn them over carefully, so that the underside can dry too.

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3 In the meantime pre-heat the oven to 150 *C (Gas Mark 2). Bake each batch for approx. 12 minutes on the lowest shelf. Then remove and let the macaroons Cool. After 2 minutes, turn them over carefully so that the underside can dry too.

Fudge

Ingredients

(makes approx. 50)

- 400 ml cream
- 200 g sugar
- 1 sachet of vanilla sugar
- 2 tbsp honey
- 4 tbsp icing sugar
- 1 tbsp sunflower oil

1 Cook cream, sugar and vanilla sugar together on a medium heat, stirring occasionally until the mixture is light brown and thickish. Stir in the honey and continue to cook for 5 minutes whilst stirring. Stir in the sieved icing sugar.

2 Use a brush to grease a flat, square tin with oil. Pour the mixture into the tin. As soon as it is firm, cut it into squares or diamond shapes. Allow the fudge to cool and wrap in colourful cellophane or similar.

Petit fours

1 Line a baking tin with baking paper and grease with butter. Pre-heat the oven to 180 °C (Gas Mark 4). Put the butter in a saucepan and allow it to melt. Separate the eggs and beat the egg whites with a pinch of salt until they are stiff. Put in the fridge until needed.

2 Beat the egg yolk with the sugar in a hot bain-marie until it is frothy and a thick, whitish cream forms. Remove from the bain-marie, sieve the flour over it and pour the melted butter over. First mix with ⅓ of the beaten egg whites and then fold in the remaining egg whites.

3 Smooth the mixture over the baking paper and bake in the oven for approx. 12 minutes until light brown. Remove. Then turn the still-hot sheet cake out onto a clean tea-towel strewn with sugar and allow to cool.

4 Trim the edges of the sponge cake neatly and coat with apricot jam. Roll out the marzipan on top of the icing sugar to the same size as the sponge and lay it on top. Cut the marzipan-covered cake into small squares.

5 To make the icing, mix the icing sugar with the fruit juice or lemon juice to form a smooth paste. Lay the squares of cake on a cooling tray and ice them with the mixture. Then decorate the still soft icing with chocolate beans, chocolate coating, glacé cherries and/or marzipan. Allow to set, put in little paper petit fours sweet cases and store in a cool, dark place.

Ingredients

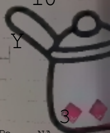
(makes approx. 50)

For the sponge mixture

butter for greasing
90 g butter
6 eggs
salt
180 g sugar
150 g flour
sugar for sprinkling

For the filling and the icing

5 tbsp apricot jam
400 g marzipan paste
icing sugar for rolling out
500 g icing sugar
6 tbsp dark red fruit juice or lemon juice
glacé cherries, chocolate beans, marzipan coloured with food colouring or melted couverture for decorating
approx. 50 petit fours sweet cases



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Chocolate cracknel pralines

1 Melt 200 g of white couverture in a warm bain-marie. Fill the silicon ice-cube moulds to approx. 5 mm high with the couverture.

2 Melt both types of chocolate with the nougat in the warm bain-marie and stir well. Remove from the bain-marie and stir the cracknel in spoon by spoon. Stir until the mixture is relatively stiff.

3 Fill a piping bag with the mixture and pipe it onto the white couverture in the ice-cube mould. Smooth it out and put it in the fridge to set. Carefully press it out of the mould. Melt the remaining white couverture and use it to stick the chocolate beans onto the chocolates. Put in sweet cases if desired.

Ingredients

(makes approx. 55)

- 220 g white chocolate couverture
- 100 g milk chocolate
- 100 g dark chocolate
- 150 g nougat
- 6 tbsp finely chopped cracknel
- 55 chocolate beans for decorating

Tip

These chocolates look lovely if you use symmetrical ice-cube moulds made of silicon, but other shapes look very nice too. But you won't need chocolate beans if you opt for human shapes.

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Chocolate and orange sweets

1 Bring the cream to the boil. Remove from hob. Dissolve the cocoa powder in the cream, break the couverture into small pieces and allow to melt into the cream. Stir in the orange zest. Allow the mixture to cool.

2 Cut the candied orange peel into julienne strips. Beat the chocolate mixture with the hand whisk, fill a piping bag with it and pipe the mixture into colourful aluminium foil cups. Decorate with candied orange peel and a chocolate bean. Allow to set in the fridge.

Ingredients

(makes approx. 25)

- 75 ml cream
- 2 tsp cocoa powder
- 150 g dark chocolate couverture
- grated zest of 1 unwaxed orange
- 15 g candied orange peel
- 25 chocolate beans
- approx. 25 aluminium foil cups

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Chocolate nuts with caramel

Ingredients

(makes approx. 70)

400 g	shelled, mixed nuts (e.g. hazelnuts, pecan nuts, walnuts)
120 g	sugar
200 g	milk chocolate couverture
	cocoa powder for dredging

1 Lightly toast the nuts in a pan without fat until they begin to smell fragrant, then put aside. Put the sugar in a pan with 40 ml water and bring to the boil.

2 Add the nuts to the sugar solution and stir until the mixture begins to caramelise. Put the nuts on a baking sheet lined with baking paper to dry, and arrange so they do not stick together. Then put in a bowl.

3 Melt the milk chocolate couverture in a bain-marie. Add some of the couverture to the nuts and allow to solidify whilst constantly stirring. Then repeat the procedure until the couverture has been used up. By constantly stirring, you will ensure that the nuts do not stick together.

4 Dredge the coated nuts in cocoa powder and store in a cool place in an airtight container.

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Drinking chocolate on a stick

Ingredients
(makes approx. 30)
2 vanilla pods
100 g dark chocolate
(70 or 85 % cocoa content)
100 g milk chocolate
30 g sugar
coconut oil for the moulds
approx. 30 wooden ice-lolly sticks

1 Slit open the vanilla pods and scrape out the pulp. Melt the two types of chocolate with the vanilla pulp and the sugar in a bain-marie and heat up to 40 °C. Then allow to cool down to 25 °C.

2 Lightly grease Hello Kitty moulds with coconut oil. Warm the chocolate up to 32 °C whilst stirring and then pour into the Hello Kitty moulds. As soon as the mixture begins to set, put a wooden stick into each mould. Allow the chocolate to solidify.

3 Press the Hello Kitty drinking chocolate lollies out of the moulds and tie them into a bouquet with a satin ribbon. Store in a cool dark place.

Tip
To make hot chocolate, simply put a sachet of Hello Kitty drinking chocolate in hot milk, wait and stir until the chocolate powder has dissolved.

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Turkish halva with cinnamon

1 Separate the eggs. Beat the egg white with a pinch of salt until stiff and place in the fridge until needed (use egg yolk for another recipe). Line a loaf tin with baking paper.

2 Put the sugar with 150 ml water in a pan, add the cinnamon and cardamom pods and bring to the boil whilst stirring. Remove the mixture from the hob and continue to stir until it is no longer boiling. Then place back on the hob. Continue this process until the sugar mixture becomes viscous. To achieve a dark colour and a strong taste, allow the sugar to caramelise. Otherwise finish the process before caramelisation takes place.

3 Remove the cardamom pods from the stiff mixture and, with a hand whisk, stir the beaten egg white into the hot sugar mixture. Fold in the hazelnuts, pistachio nuts, raisins and glacé cherries and pour the mixture into the tin rapidly so that it sets quickly.

4 Allow the Turkish halva to cool for approx. 1 hour, then cut into pieces and dredge in icing sugar, if desired. It is best to store these sweets in tins.

Ingredients

(For 1 loaf tin 20 x 30 cm)

- 2 eggs
- salt
- 500 g sugar
- ½ tsp cinnamon
- 4 cardamom pods
- 200 g whole, shelled hazelnuts
- 50 g pistachio nuts
- 50 g raisins
- 100 g glacé cherries
- 1 tbsp icing sugar if desired

mixture. Fold in the hazelnuts, pistachio nuts, raisins and glacé cherries and pour the mixture into the tin rapidly so that it sets quickly.

A. Allow the Turkish halva to cool for approx. | hour, then cut into pieces and dredge in icing sugar, if desired. It is best to store these sweets in tins.

Florentines

1 Bring the cream, sugar, honey, butter and glucose to the boil in a pan and simmer for approx. 2 minutes whilst stirring. Chop the glacé cherries and stir into the sugar and cream mixture together with the candied orange peel and the flaked almonds. Then remove from the hob and allow to cool slightly. Pre-heat the oven to 180 °C (Gas Mark 4).

2 Spoon the still slightly warm mixture into small mounds on a greased baking sheet. With damp hands, press down lightly on the little mounds and shape them into rounds. Bake for approx. 4 minutes on the middle shelf. Remove and use a round cutter to shape them. Then allow to cool. Finish the cooled Florentines by baking them a second time for approx. 5 minutes until they are a golden yellow colour. Remove them from the oven and allow to cool again.

3 Melt both types of couverture in two separate bain-marie. Coat half the Florentines on the bottom with the white couverture and the other half with the dark couverture. If desired, make a wave pattern in the still warm couverture using a fork. Allow to cool, then store in an airtight container.

Ingredients

(makes approx. 40)

50 ml cream
100 g sugar
70 g pine honey
50 g butter
30 ml glucose (sugar syrup, available from the pharmacy)
30 g glacé cherries
50 g candied orange peel
230 g flaked almonds
butter for greasing
100 g white couverture
100 g dark couverture

3 Melt both types of couverture in two separate bains-marie.

Coat half the Florentines on the bottom with the white couverture and the other half with the dark couverture. If desired, make a wave pattern in the still warm couverture using a fork. Allow to cool, then store in an airtight container.

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Vanilla and butter truffles

1 Cut the vanilla pods lengthways and scrape out the pulp. Beat the vanilla pulp with the butter, the room-temperature coconut oil and the icing sugar for at least ten minutes until frothy. In the meantime, melt the white couverture in a bain-marie and allow to cool down again. Stir the cooled, but still soft couverture into the butter mixture.

2 Fill an icing bag (with nozzle) with the truffle mixture and, on a lined baking sheet, create balls of mixture. Cover with clingfilm and store overnight in a cool place.

3 Temper the couverture (see tip) and coat the truffles with it. Allow to drip on a cooling rack, then roll in sugar and allow to harden. Put the truffles in sweet cases and store in an airtight container.

Ingredients

(makes approx. 60)

- 2 vanilla pods
- 250 g softened butter
- 80 g coconut oil
- 100 g icing sugar
- 250 g white couverture
- 600 g milk chocolate couverture
- 500 g sugar or icing sugar
- approx. 60 petit fours sweet cases

Tip

So that the couverture has a nice shine to it once it has cooled and does not develop a grey look, it must be tempered. Melt the couverture at 40 °C, then lower the tempering heat to 25–30 °C and heat it up again to 32 °C. To cool down the melted couverture, remove it from the bain-marie and either stir adding chocolate shavings until the required temperature is reached or put the couverture in the freezer for a short time.

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Yellow macaroons with mango filling

Ingredients

(makes approx. 25)

For the meringue mixture

- 90 g ground almonds
- 160 g icing sugar
- 2 egg whites (72 g)
- 1 pinch of salt
- 20 g caster sugar
- yellow food colouring

For the filling

- 4 leaves of gelatine
- 300 g mango flesh
- 120 g apricot jam

1 Prepare the macaroon mixture according to the basic recipe (see page 13).

2 To prepare the filling, soak the gelatine in cold water according to the instructions on the packet. Dice the mango flesh and purée with 80 g of jam. Allow to gently boil while stirring on a mild heat. Remove from hob and allow to cool slightly.

3 Squeeze out the gelatine and dissolve whilst stirring in the warm mango purée. Line half a baking sheet with baking paper and aluminium foil. Place the mixture on it and smooth it out. Put in a cool place for approx. 2 hours until the mixture has gelatinised. Cut out approx. 25 circles using a cookie cutter or macaroon-sized glasses.

4 Dab the remaining jam in small quantities on the underside of the macaroons. Assemble the macaroons using the mango jelly and press gently together.

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Macaroons with vanilla buttercream

1 Prepare the macaroon mixture according to the basic recipe (see page 13). Instead of using the 20 g of sugar specified in the basic recipe, use the vanilla sugar for beating the egg whites.

2 To make the filling, put the eggs in a mixing bowl with the sugar. Using the balloon whisk on the handmixer, beat until frothy, the sugar crystals have dissolved and the mixture is light and airy. Place the mixture in a hot bain-marie and continue to whisk. Stir in the salt and vanilla extract. Continue to stir over the heat until the mixture thickens. Then remove from the heat, pour the mixture into a flat tin and cover with foil. Place in the fridge for approx. 30 minutes.

3 Using the balloon whisk on the handmixer, beat the butter for approx. 10 minutes until frothy. Then beat in the food colouring and add the cold vanilla egg mixture spoon by spoon. Fill a piping bag with the mixture and pipe it onto the underside of half of the macaroons. Gently sandwich the remaining macaroon halves together. Put in a cool place until served.

Ingredients

(makes approx. 25)

For the meringue mixture

- 90 g ground almonds
- 150 g icing sugar
- 2 egg whites (72 g)
- 1 pinch of salt
- 1 sachet of vanilla sugar
- blue food colouring

For the filling

- 2 eggs
- 100 g sugar
- 1 pinch of salt
- ½ tsp vanilla extract
- 125 g butter
- yellow food colouring

He 3 Using the balloon whisk on the handmixer, beat the butter for approx. 10 minutes until frothy. Then beat in the food colouring and add the cold vanilla egg mixture spoon by spoon. Fill a piping bag de with the mixture and pipe it onto the underside of half of the macaroons. Gently sandwich the remaining macaroon halves x together. Put in a cool place until served.

Carrot cake in a jar

1 Wash, clean and peel the carrots and grate them finely using a vegetable grater. Remove the rubber rings from the preserving jars and place the rings in cold water. Grease the jars and sprinkle with breadcrumbs. Make sure that the edges of the jars are free of grease, otherwise the cakes may not keep well. Pre-heat the oven to 175 °C (Gas Mark 4).

2 Separate the eggs. Beat the egg white with a pinch of salt until very stiff and place in the fridge until needed. Beat the egg yolk with the sugar to make a thick whitish cream. Stir in the lemon juice and lemon peel.

3 Mix the ground hazelnuts or almonds with the cornflour and fold into the egg mixture. Then stir in the grated carrots. First fold in ⅓ of the beaten egg white, then carefully fold in the rest. Add the mixture to the jars until they are two-thirds full and bake them in the middle shelf for approx. 45 minutes.

4 After 45 minutes check if the cakes are done using a wooden skewer. (If raw mixture is on the skewer, then the cake needs to bake a little longer.) When the cakes are ready, seal the jars immediately with the rings, lids and clasps. As soon as the cakes have cooled, the clasps can be removed. To serve, turn out the jars and dust with icing sugar, if desired.

Ingredients

(makes approx. 4 jars of 200 ml)

- 350 g carrots
- 4 eggs
- salt
- 200 g sugar
- juice and peel of 1 unwaxed lemon
- 250 g ground hazelnuts or almonds
- 1 tsp cornflour
- butter and breadcrumbs for the jars

Tip

If you want to give the cakes away soon and they do not have to keep for several months, you can use normal glasses. Ensure, however, that they are heat resistant and have thick sides.

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to the jars until they are two-thirds full and bake them in the oven on the middle shelf for approx. 45 minutes.

4 After 45 minutes, check ¡f the cakes are fully cooKed using a wooden skewer.
(If raw mixture is on the skewer, then the cake needs to bake a little longer.)
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ready, seal the jars immediately with the rings, lids and clasps. As soon as the cakes have cooled, the Ñ
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Blackcurrant jelly biscuits

1 Cut the vanilla pod lengthways and scrape out the pulp. Briskly knead into a dough the vanilla pulp with the flour, the diced butter, icing sugar and vanilla sugar, with a pinch of salt. Allow to rest in the fridge overnight wrapped in clingfilm.

2 The next day, roll out the dough to a thickness of 3 mm on a floured work surface and cut out circles approx. 3 cm in diameter. Pre-heat the oven to 160 °C (Gas Mark 3). Cut out a small hole in the middle of half of the circle shapes. Lay the circles and rings on a baking sheet lined with baking paper and bake for approx. 20 minutes on the middle shelf. Then allow to cool completely.

3 Dust the rings with icing sugar, brush the circles with blackcurrant jelly and lay the rings on top of the circles.

Ingredients

(makes approx. 20)

- 1 vanilla pod
- 200 g flour
- 150 g butter at room temperature, diced
- 100 g icing sugar
- 1 sachet of vanilla sugar
- salt
- 100 g blackcurrant jelly
- flour for the work surface
- icing sugar for dusting

a rtight container and store in a cool
i place.

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Blackberry and basil jelly

1 Wash the basil and shake it dry. Remove the leaves and chop. Sort the blackberries, remove stalks, wash and allow to drain.

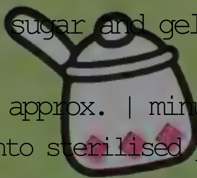
2 Put the berries in a pan and squash with a fork. Pour the grape juice on and bring everything to the boil. Strain through a muslin cloth and squeeze thoroughly. A good litre of juice should be produced.

3 Heat the juice in a pan with the sugar and gelling agent and allow to bubble at boiling point for approx. 1 minute. Stir in the basil. Decant the jelly into sterilised jars immediately and seal.

Ingredients

(makes approx. 10 jars of 200 ml)

- 2 bunches of basil
- 1.8 kg blackberries
- 250 ml white grape juice
- 1.25 kg sugar
- 1 sachet of gelling agent (20 g)



1.8 Kg blackberriés

250 ml white grape juice

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Banana and ginger jam

1 Peel the bananas and cut into small pieces. Cook half the quantity of bananas with a little water in a pan until they become a fine purée. Peel the ginger and grate finely. Bring all the ingredients to the boil in a pan and cook, stirring constantly, for approx. 4 minutes. Skim off any scum with a ladle.

2 Remove the pan from the hob and, after testing to see if it has set, fill the sterilised jars with jam. Seal immediately and stand them upside-down for 5 minutes.

Ingredients

(makes approx. 4 to 5 jars of 250 ml)

- 1 kg bananas
- 50 g ginger
- juice of 1 lemon
- 1 kg jam sugar

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Apricot and lavender jam

1 Wash the apricots and drain in a sieve. Remove the skin from the apricots, halve the fruit, remove the kernels and cut into pieces. Chop the lavender flowers into small pieces.

2 Put all the ingredients into a covered pan and allow to steep, preferably overnight. Place the pan on the hob, bring the mixture to the boil and allow to bubble at boiling point for 3 minutes whilst stirring. Skim off any scum with a ladle.

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Ingredients

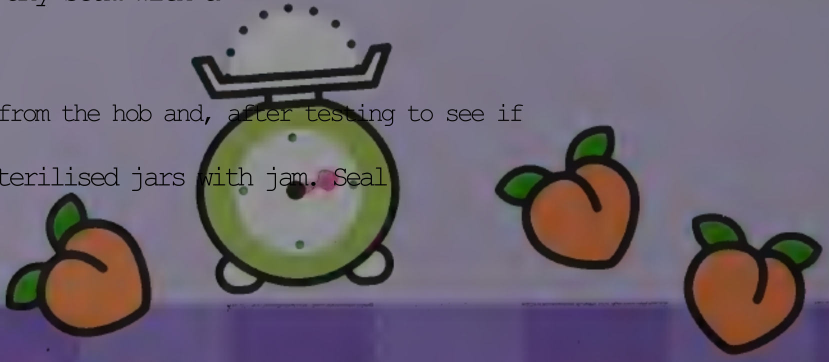
(makes approx. 4 jars of 250 ml)

900 g ripe apricots (weighed without kernels)

3 dried lavender flowers

100 g honey

400 g jam sugar



stand them upside-down for 5 minutes.

Rose jam

Ingredients
(makes approx. 4 jars of 250 ml)
- 250 g rose petals from fragrant roses (pesticide free)
- 2 kg jam sugar
- juice of 1 lemon

1 Rinse the rose petals and cut off the white ends. Sprinkle the petals with approx. 60 g jam sugar and knead in well.

2 Put the remaining sugar in a pan, cover with water and heat slowly on a medium heat until it turns into a syrup. The sugar must be completely dissolved and the syrup have formed a foam several times. Add the rose petals and allow to bubble at boiling point until robust syrup develops. Add the lemon juice and bring to the boil again.

3 Remove the pan from the hob and, after testing to see if it has set, fill the sterilised jars with jam. Seal immediately and stand them upside-down for 5 minutes.

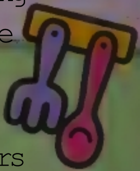
Tip
To increase the flavour of this jam, you can add 2 tbsp rosewater.

Peppermint and raspberry jelly

Ingredients

(makes approx 3 to 4 jars of 250 ml)

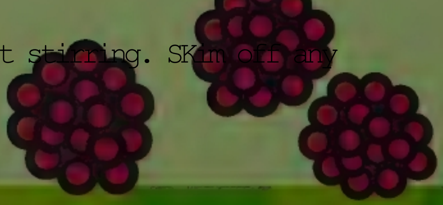
- 30 g peppermint leaves
- 400 g raspberries
- 350 ml white grape juice
- 1 kg jam sugar



1 Remove the mint leaves from their stalks, rinse in cold water, scald with 100 ml boiling water and infuse for a good hour. Then pour the brew through a sieve and squeeze the leaves out well. Sort the raspberries and only rinse if necessary. Put the raspberries in a pan and bring to the boil in 125 ml water. Press through a sieve, collecting the juice (should be approx. 300 ml juice).

2 Mix the raspberry and grape juice, mint infusion and jam sugar in a large pan, bring to the boil and allow to bubble for 4 minutes whilst stirring. Skim off any foam.

3 After testing to see if the jam has set, fill the sterilised jars with jam and seal immediately.



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+00 g raspberries

350 ml white grape juice

- LKg jam sugar

Stewed sweet cherries with nectarines

1 Sort, wash and pat the cherries dry. Remove stalks and stones and cut the cherries in half. Wash and blanch the nectarines and peel. Remove the stones and dice the flesh of the fruit. Wash the lemon, pat it dry, peel the zest into thin spirals and press out the flesh.

2 Put the diced nectarine in a ceramic bowl and mix with the lemon juice. Then add the cherries and mix everything with the preserving sugar. Cut the vanilla pod lengthways, scrape out the pulp and add to the fruit with the bay leaves, cinnamon stick, the lemon peel and the cherry juice. Mix and allow to infuse overnight in a covered container in the fridge.

3 The next day, put everything in a pan with 130 ml water and bring it to the boil. Allow it to boil for approx. 20 minutes, stirring constantly. Spoon into sterilised jars up to the rim whilst mixture is still hot. Make sure that the rims of the jars stay clean, otherwise the jars may not close properly and the stewed fruit will go off quickly. Seal the jars immediately and stand them upside-down for 5 minutes. This delicately flavoured stewed fruit should be stored in a cool, dark place.

Ingredients

(makes approx. 4 jars of 200 ml)

- 350 g sweet cherries
- 600 g nectarines
- 1 unwaxed lemon
- 250 g preserving sugar
- 1 vanilla pod
- 2 bay leaves
- ½ cinnamon stick
- 100 ml cherry juice

Tip

This stewed sweet fruit tastes delicious with desserts, ice-cream and cakes. It is also suitable as an accompaniment to lamb, game and poultry dishes.

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Strawberry and chocolate jam

1 Wash and clean the strawberries, drain in a sieve and then cut in half. Mix the lemon juice and sugar in a pan. Add the strawberries, cover and allow everything to infuse for about 2 hours. Roughly chop the couverture.

2 Bring the strawberry mixture to the boil and allow to bubble at boiling point for 3 minutes whilst stirring. Skim off any foam with a ladle.

3 Remove the pan from the hob and, after testing to see if it has set, fold in the chocolate. Rinse the jars with hot water and quickly fill them with the jam. Seal immediately and stand them upside-down for 5 minutes.

Ingredients

(makes approx. 4 to 5 jars of 250 ml)

1.5 kg strawberries

juice of ½ a lemon

1 kg jam sugar

400 g white couverture

Tip

If you prefer dark chocolate, you can of course use dark couverture.

* 3 Remove the pan from the hob and, after testing to see if it
has set, fold in the chocolate. Rinse the jars with hot water
* and
quickly fill them with the jam. Seal immediately and stand
them
upside-down for 5 minutes.

Spicy pumpkin

Ingredients

(makes approx. 8 screwtop jars of 450 ml)

- 1.7 kg pumpkin (prepared weight)
- 20 g fresh ginger
- 60 g candied lemon peel
- 850 ml apple cider vinegar
- 450 g sugar
- 1 cinnamon stick
- ½ tbsp cloves

1 Prepare the jars (see pp. 8/9). Peel the pumpkin and dice. Peel the ginger and grate finely. Chop the candied lemon peel finely.

2 Mix 500 ml water with the vinegar in a pan. Add the ginger, candied lemon peel, sugar, cinnamon stick and cloves, and bring to the boil. Add the pumpkin to the broth, bring to the boil and simmer in a covered pan for about 7 minutes until the pumpkin is cooked.

3 Fill the prepared jars up to the top with the pumpkin mixture and seal tightly.

Marinated goat's cheese with herbs

Ingredients
(makes 2 jars of 250 ml)
- 5 sprigs of thyme
- 3 sprigs of rosemary
- 300 g very fresh goat's cheese
- 12 black peppercorns
- 4 dried bay leaves
- 250 ml best-quality fruity olive

1 Wash the thyme and rosemary, pat dry and break into small pieces. Cut the goat's cheese into cubes and put in two sterilised jars.

2 Add the peppercorns, bay leaves and herbs to the jars and fill up with olive oil. Using a wooden skewer, ensure that there are no air bubbles in the jars.

Tip
The cheese should be allowed to steep in the marinade for at least a week before eating. It tastes wonderful with strong rye bread and is also delicious in salads and as a small nibble with olives.

Traditional spiced gherkins

Ingredients
(makes 4 screwtop jars of 750 ml)

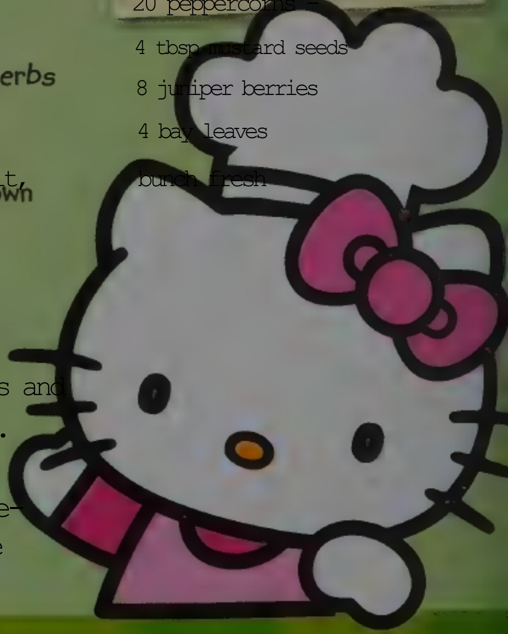
- 2 kg gherkins (6-7 cm long)
- 160 g salt
- 800 ml herb vinegar
- 2½ tbsp salt
- 320 g sugar
- 1 sachet pickling spice
- 4 onions
- 8 allspice corns
- 20 peppercorns
- 4 tbsp mustard seeds
- 8 juniper berries
- 4 bay leaves
- 1 bunch fresh dill

1 Wash gherkins thoroughly and put in a large bowl. Sprinkle with salt and add enough water to cover the gherkins. Allow to steep overnight.

2 The next day, rinse off the gherkins under cold running water and drain. Prepare the jars (see pp. 8/9).

3 Bring the vinegar to the boil with 1.2 litres of water, salt, sugar and the pickling spice, and simmer in a covered pan for 10 minutes. Peel the onions and cut into thin rings. Arrange the gherkins upright in the jars, place the onion rings, spices and herbs in between and pour over the very hot vinegar brew.

4 Seal the jars tight immediately and stand them upside-down for 5 minutes. Allow to infuse for 2-3 weeks before eating.



Lemon and bay oil

1 Wash the lemons, pat dry and cut into quarters. Wash the lemon leaves and pat dry. Layer a third of the fruit in a large sterilised preserving jar. Then layer a third of the coriander seeds, peppercorns, lemon leaves and bay leaves on top.

2 Continue in this way until all the ingredients have been used up. Finally, seal the jar and allow to infuse in a cool place for about 24 hours. Fill up with olive oil and allow to stand for another 3 days.

3 Then fish the lemons out using a fork and fill small bottles, filtering the oil through a muslin cloth inside a funnel. Seal the bottles tight.

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Tip

This lemon and bay oil is excellent with fish dishes, grilled veal, lots of pasta dishes and salads. It is also delicious on its own with ciabatta and a little sea salt.

Ingredients

(makes 2 bottles of 500 ml)

- 1 kg unwaxed lemons
- 6 fresh, unwaxed lemon leaves
- 6 tsp coriander seeds
- 3 tsp black peppercorns
- 3 bay leaves
- 800 ml best-quality fruity olive oil

Pesto alla genovese

1 Prepare the jars (see pp. 8/9). Wash the basil and shake it dry. Remove the leaves from the stalks and chop coarsely. Finely grate the Pecorino and Parmesan. Peel the garlic and chop coarsely. Toast the pine nuts without oil in a frying pan. Make sure they do not burn. Put on a plate to one side.

2 Shred the basil with the garlic and a little coarse sea salt using the mixer. Add the pine nuts and stir in the olive oil gradually. Do not mix too fiercely, the pesto should not become mushy. Finally, mix in the grated cheese.

3 Fill the sterilised jars with the pesto, seal each one with approx. 1 tbsp of olive oil and seal the jars tightly.

Ingredients

(makes 3 screw top jars of 150 ml)

- 150 g basil leaves
- 45 g Pecorino
- 30 g Parmesan
- 1 garlic clove
- 45 g pine nuts
- coarse sea salt
- approx. 200 ml mild, cold-pressed olive oil
- approx. 3 tbsp olive oil for sealing

Tip

Pesto is traditionally eaten with pasta but it also works very well as a base in sandwiches or can be used to flavour minestrone soup.

approx. | tbsp of olive oil and seal the jars tightly.

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Hello Kitty

Delicious surprises from Hello Kitty's Kitchen

Home-made delicacies are always a very special gift and Hello Kitty makes giving presents even more fun! There is something for everyone and every occasion ranging from sweet temptations to spicy surprises for the taste buds. Delight your friends and family with chocolate cracknel pralines, vanilla and butter truffles, blackberry and basil jelly, strawberry and chocolate jam or marinated goat's cheese. Be inspired by Hello Kitty and her culinary gift ideas and surprise your loved ones with creative confections made with love.

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